

### **AMENDMENTS TO THE CLAIMS**

1. (Original) A stabilized solid or liquid enzyme formulation comprising at least one phosphatase and at least one stabilizing agent selected from the group consisting of agar, algin, carrageenan, furcelleran, ghatti gum, tragacanth gum, gum karya, guaran, locust bean gum (= carob bean gum), tamarind seed gum, arabinogalactan, xanthan (gum), at least one animal protein and mixtures thereof, with the proviso that if gelatine is used in granules as solid formulations as the only stabilizing agent, the granules are subsequently coated.
2. (Currently amended) ~~Enzyme~~ The enzyme formulation according to claim 1, wherein the phosphatase is a phytase.
3. (Currently amended) ~~Enzyme~~ The enzyme formulation according to ~~any preceding~~ claim 2, wherein the phytase is a plant phytase, a fungal phytase, a bacterial phytase, a phytase producible by a yeast or a consensus phytase.
4. (Currently amended) ~~Enzyme~~ The enzyme formulation according to ~~any preceding~~ claim 1, wherein the animal protein is selected from the group consisting of proteins from poultry, beef, pig, fish and mixtures thereof.
5. (Currently amended) ~~Enzyme~~ The enzyme formulation according to ~~any preceding~~ claim 1, wherein the animal protein is selected from the group consisting of gelatine, casein, albumin and mixtures thereof.
6. (Currently amended) ~~Enzyme~~ The enzyme formulation according to ~~any claim 1 to 5~~ claim 1, characterized in that the formulation is liquid.
7. (Currently amended) ~~Enzyme~~ The enzyme formulation according to ~~any claim 1 to 5~~ claim 1, characterized in that the formulation is solid.
8. (Currently amended) ~~Enzyme~~ The enzyme formulation according to claim 7, characterized in that the solid formulation is in the form of granule(s).

9. (Currently amended) ~~Enzyme~~ The enzyme formulation according to claim 8, wherein the granule(s) comprise at least one phosphatase, a solid carrier which comprises at least 15% (w/w) of an edible carbohydrate polymer, and at least one stabilizing agent, wherein the stabilizing agent is selected from the group consisting agar, algin, carrageenan, furcelleran, ghatti gum, tragacanth gum, gum karya, guaran, locust bean gum (= carob bean gum), tamarind seed gum, arabinogalactan, xanthan (gum), at least one animal protein and mixtures thereof, with the proviso that if gelatine is used as the only stabilizing agent, the granules are subsequently coated.

10. (Currently amended) ~~Enzyme~~ The enzyme formulation according to claim 9, wherein the granule(s) is coated.

11. (Currently amended) A process for the preparation of phosphatase-containing granule(s), wherein the process comprising comprises processing

(i) at least one phosphatase,

(ii) a solid carrier which comprises at least 15% (w/w) of an edible carbohydrate polymer, and

(iii) at least one stabilizing agent, wherein the stabilizing agent is selected from the group consisting of agar, algin, carrageenan, furcelleran, ghatti gum, tragacanth gum, gum karya, guaran, locust bean gum (= carob bean gum), tamarind seed gum, arabinogalactan, xanthan (gum), at least one animal protein and mixtures thereof, with the proviso that if gelatine is used as the only stabilizing agent, the granules are subsequently coated.

12. (Currently amended) A The process according to claim 11 wherein water is added to the processing.

13. (Currently amended) A The process according to ~~any claim 11 to 12~~ claim 12, wherein the water and the phosphatase are provided as enzyme-containing aqueous liquid(s).

14. (Currently amended) A The process according to claim 13, wherein the liquid is a filtrate derived from a fermentation process resulting in production of the phosphatase.

15. (Currently amended) A The process according to ~~any claim 11 to 14~~ claim 11, wherein the granules are dried subsequent to the processing.

16. (Currently amended) A The process according to ~~any claim 11 to 15~~ claim 11, wherein the animal protein is selected from the group consisting of proteins from poultry, beef, pig, fish and mixtures thereof.

17. (Currently amended) A The process according to ~~any claim 11 to 16~~ claim 11, wherein the animal protein is selected from the group consisting of gelatine, casein, albumin and mixtures thereof.

18. (Currently amended) A The process according to ~~any claim 11 to 17~~ claim 11, wherein the process comprises:

- a) mixing an aqueous liquid containing the enzyme with the solid carrier and the stabilizing agent;
- b) mechanically processing the mixture obtained in a) to obtain enzyme-containing granules; and
- c) drying the enzyme-containing ~~granule(s)~~ granules obtained in b).

19. (Currently amended) A The process according to ~~any claim 11 to 18~~ claim 11, wherein the processing is mechanical ~~and~~ which comprises extrusion, pelleting, high-shear granulation, expansion, fluid bed agglomeration, spheronisation, drum granulation or a combination thereof.

20. (Currently amended) A The process according to ~~any claim 11 to 19~~ claim 11, wherein the enzyme-containing aqueous liquid, the solid carrier and the stabilizing agent are mixed and the resulting mixture is kneaded before granulation.

21. (Currently amended) A The process according to ~~any claim 11 to 20~~ claim 19, wherein the processing is extrusion performed at low pressure ~~and/or~~ in a basket- or dome- extruder.

22. (Currently amended) A The process according to ~~any claim 11 to 21~~ claim 11, wherein the granule(s) ~~are~~ is spheronised.
23. (Currently amended) A The process according to ~~any claim 11 to 22~~ claim 11, wherein the granule(s) ~~are~~ is coated.
24. (Currently amended) A The process according to ~~any claim 11 to 23~~ claim 11, wherein the phosphatase is a phytase, ~~preferably a plant phytase, a fungal phytase, a bacterial phytase, a phytase producible by a yeast or a consensus phytase.~~
25. (Currently amended) A The process according to ~~any claim 11 to 24~~ claim 24, wherein the granule(s) ~~will have~~ has phytase activity ranging from 1,000 to 80,000 FTU/g, ~~preferably from 2,000 to 70,000 FTU/g, preferably 3,000 to 60,000 FTU/g, more preferably 4,000 to 50,000 FTU/g and more preferably from 5,000 to 15,000 FTU/g.~~
26. (Currently amended) Enzyme-containing granule(s) obtainable by a process as defined in ~~any claim 11 to 25~~ claim 11.
27. (Currently amended) A process for the preparation of an animal feed, or a premix or precursor to an animal feed, wherein the process ~~comprising~~ comprises mixing a the stabilized solid ~~and/or~~ liquid formulation according to ~~any claim 1 to 10 and/or claim 26~~ claim 1 with one or more animal feed substance(s) or ingredient(s).
28. (Currently amended) A process for the preparation of a composition, or a premix or a precursor suitable for human nutrition, wherein the process ~~comprising~~ comprises mixing a the stabilized solid ~~and/or~~ liquid formulation according to ~~any claim 1 to 10 and/or claim 26~~ claim 1 with one or more food substance(s) or ingredient(s).
29. (Currently amended) A The process according to ~~any claim 27 to 28~~ claim 27, wherein the mixture of feed ~~or food substance(s)~~ and the stabilized solid ~~and/or~~ liquid formulation according to ~~any claim 1 to 10 and/or claim 26~~ claim 1 is sterilised or treated with steam, pelletised and optionally dried.

30. (Currently amended) Human and/or animal nutrition comprising the Use of stabilized solid and/or liquid formulation according to any claim 1 to 10 and/or claim 26 claim 1 for human and/or animal nutrition.
31. (Currently amended) A process for promoting the growth of an animal and/or improving the feed conversion rate, wherein the process comprising comprises feeding an animal with a diet that comprises the stabilized solid ~~and/or~~ liquid formulation according to ~~any claim 1 to 10 and/or claim 26~~ claim 1.
32. (New) The process according to claim 24, wherein the phytase is a plant phytase, a fungal phytase, a bacterial phytase, a phytase producible by a yeast or a consensus phytase.
33. (New) The process according to claim 28, wherein the mixture of food substance(s) and the stabilized solid or liquid formulation according to claim 1 is sterilised or treated with steam, pelletised and optionally dried.